



# SZABO SCANDIC

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## Produktinformation



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- Trockeneiszuschlag
- Gefahrgutzuschlag
- Expressversand

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# PRODUCT INFORMATION



## 1,3-Didocosanoyl-2-Oleoyl Glycerol

Item No. 27278

**CAS Registry No.:** 77145-68-7  
**Formal Name:** docosanoic acid, 2-[[[(9Z)-1-oxo-9-octadecen-1-yl]oxy]-1,3-propanediyl ester

**Synonyms:** 1,3-Behenin-2-Olein, TG(22:0/18:1/22:0)

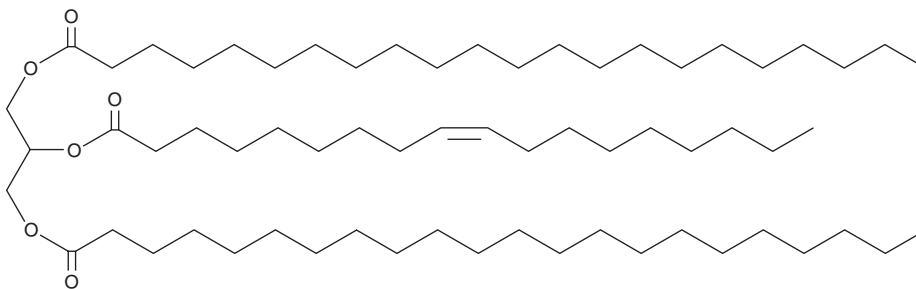
**MF:** C<sub>65</sub>H<sub>124</sub>O<sub>6</sub>  
**FW:** 1,001.7

**Purity:** ≥95%

**Supplied as:** A solid

**Storage:** -20°C

**Stability:** ≥2 years



Information represents the product specifications. Batch specific analytical results are provided on each certificate of analysis.

### Laboratory Procedures

1,3-Didocosanoyl-2-oleoyl glycerol is supplied as a solid. A stock solution may be made by dissolving the 1,3-didocosanoyl-2-oleoyl glycerol in the solvent of choice, which should be purged with an inert gas. 1,3-Didocosanoyl-2-oleoyl glycerol is soluble in the organic solvent chloroform, at a concentration of approximately 30 mg/ml.

### Description

1,3-Didocosanoyl-2-oleoyl glycerol is a triacylglycerol that contains docosanoic acid (Item No. 9000338) at the *sn*-1 and *sn*-3 positions and oleic acid (Item Nos. 90260 | 24659) at the *sn*-2 position. It has been found in cocoa butter and, when used as a seed material in dark chocolate, it increases the solidification rate and prevents fat bloom formation.<sup>1</sup>

### Reference

1. Hachiya, I., Koyano, T., and Sato, K. Seeding effects on solidification behavior of cocoa butter and dark chocolate. II. Physical properties of dark chocolate. *J. Am. Oil Chem. Soc.* **66(12)**, 1763–1770 (1989).

**WARNING**  
THIS PRODUCT IS FOR RESEARCH ONLY - NOT FOR HUMAN OR VETERINARY DIAGNOSTIC OR THERAPEUTIC USE.

**SAFETY DATA**  
This material should be considered hazardous until further information becomes available. Do not ingest, inhale, get in eyes, on skin, or on clothing. Wash thoroughly after handling. Before use, the user must review the complete Safety Data Sheet, which has been sent via email to your institution.

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